

# Fads And Fancies Of Fashion



SMART FROCK FOR THE BUSINESS GIRL.

In the domain of fashions, the part of the business dress has grown in importance for three seasons. It made a triumphant entry this fall and as held the center of the stage ever since. The advent of the "business dress" (which hardly deserves its name), and the furor for velvet portends a brilliant finish for this season of a style that is sure to reappear in the spring.

The business dress is given its name because it is caught up in drapery below the waistline at the back and merely suggests the bustle of other years. It is prettiest in velvet or heavy satin or crisp tulle; but of all velvet, in the latest models skirts are narrow and drawn back from the front by the back draping. They have long, close-fitting sleeves and high necks.

One-piece frocks of serge and other durable cloths have proven themselves the smartest sort of frocks for business women. This term includes about everyone these days when it is unthinkable that any well woman should be idle.

The frock of serge shown in the picture is enough to reconcile the most inconsequent of idlers to a business life. Consider its good points and remember how entirely practical it is. In addition to being good looking it is new and original. The sleeves are set on to an underbodice and finished on the forearm with neat straps of the material. The overbodice fastens over a separate vestee of washable white satin, which may be varied with vestees of other materials by way of change. A wide fold, instead of revers, on the bodice is placed high enough at the back to provide an unusually becoming neck finish, and a big trench

collar—a special "January Hat"—to be worn north or south, but with a whisper of spring in their designing. They are not too summerlike, but there is no hint of winter about them.

Three of these captivating models are shown in the group above. They place themselves at a glance—hats of the highest class that need not to excuse themselves for appearing in the depth of winter. At the center of the group the large picturesque black hat is made of panne velvet and malines. All its story is told by these two materials for its finish is merely a collar of the velvet with a bow at the back. One can imagine it at the afternoon concert or the bridge party in the heart of the northern winter, or worn as a dinner or afternoon hat under southern skies, with equal satisfaction.

At the left a small hat is shown made of fringed strips of black tulle. These strips are braided or woven in and out to form the body of the hat. Tulle proves itself sufficient for the completion of this model which is finished at the front with a bow of the silk, made of strips fringed along each edge.

At the right a hat of deep blue satin is made with rows of blue braid stitched on the upper brim and crown. The blue is vivid, somewhat lighter than sapphire, and makes just the right background for the odd Japanese leaves and berries that form a wreath about the crown. It is hard to describe anything so unlike the usual millinery flowers. The colors are odd, grayish green and yellows and white. Only the Japs know what these queer leaves are made of and after they have ex-



JANUARY HATS REVEAL A SUMMER MIND.

buckle shows the resourcefulness of the designer in providing a unique fastening.

The skirt has two box plaits at the back and front and cascaded drapery at the sides to lend it shapeliness and interest. Trim rows of bone buttons on the plaits at the front consign this frock to the ranks of the tailor-made.

Hats that reveal a "summer mind" have become fashionable for wear in January. They dare to be inconsistent and with true feminine unreason are worn with the warmest furs in northern latitudes as well as in sunny southern lands. It happens that December sees many hats, designed for southern tourist use, displayed in the shops of northern cities. They are irresistible and they are inspiring a new

plained the inquisitive fashion writer knows no more than she did before. Anyway they appear to have found just the right background, in the clear blue of the hat and the wreath makes way for a bow of velvet in the same blue at the front.

*Julie Bottomley*

## A Lemon on Your Hair.

Wet the hair with warm water, then rub the juice of a lemon into the scalp. Afterward rinse the hair thoroughly and dry with a soft towel. The lemon juice will remove all dirt and grease and leave the hair glossy and soft.

## DADDY'S EVENING FAIRY TALE BY MARY GRAHAM BONNER.

EMEU AND OSTRICH.

"The emeu family," said Daddy, "look a little like the ostrich family."

At any rate they are similar in size.

"They have very long legs and instead of beautiful feathers their bodies are covered with something which looks very much like gray hay. Their necks, which are long, also have the same kind of hay covering."

"They are becoming very rare and are such strange creatures that sometimes they are called 'Creatures'."

"Mr. and Mrs. Emeu were calling on Mr. and Mrs. Ostrich one day when Mr. Ostrich began talking of the children."

"You see," he said, "we looked after them together, and so they are very nice—our children. In the daytime Mrs. Ostrich would sit on the eggs and at night I would tell her to rest and I would sit on them."

"Yes, we divided our time over the children," said Mrs. Ostrich. "In fact it's usual with our families for the fathers and mothers to share the attention given to the children."

"Our children speak well for our training," said Mr. Ostrich. "They like being pets of both their daddy and mother and even though they are only eggs at first and know nothing about it, they feel, when they reach the open world, that they are as fine as they can be."

"It's good of Mr. Ostrich to help me," said his wife. "I get tired enough sitting on the eggs all day. I'm glad of the rest when night comes."

"Of course," said Mr. Emeu. "It is something the way with you as it is with us. I help Mrs. Emeu, but then I find she lets me take over all the work to do."

"To be sure," said Mrs. Emeu. "And why not? I always say to myself, that if you're willing to work, it would be foolish of me to stop you. Yes, that is what I always say."

"You certainly do," said Mr. Emeu, "and you live up to your words too."

"Don't you sit on your eggs during the days?" asked Mrs. Ostrich. "I like to have a hand in the hatching out of the eggs."

"I hardly call it having a hand in the hatching when you sit on the eggs, my love," said Mr. Ostrich with a foolish smile. "And besides you haven't a hand."

"I know," said Mrs. Ostrich, "but it's something creatures and people say so I thought I would too."

"You asked me a question," said Mrs. Emeu. "Do you or don't you want to have it answered? From the way you are going on talking it would appear that you do not wish to be informed."

"How grandly you talk, Mrs. Emeu," said Mrs. Ostrich. "To be sure I do wish to have my question answered."

"She talks grandly," said Mr. Emeu, "because she can spend her time thinking of words and so forth. She does not have to work, nor even look after her children."

"Right, my dear," said Mrs. Emeu, "but as I said before you always offer to help me, so I give right up to you."

"You give work right up to me," agreed Mrs. Emeu.

"You see it is this way," Mrs. Emeu explained. "Mr. Emeu finds me laying the eggs and he always says, 'Oh, can't I do that for you?' Now wouldn't it be extremely foolish of me to say that he could not. If he is so willing, I must be willing too. And then I get used to being idle and doing nothing but wander about and I forget about Mr. Emeu until I find he is looking after the children."

"I think you forget about me on purpose," said Mr. Emeu, "but it makes no difference—for I do not mind hatching the eggs in the least."

"Do you hatch the eggs?" asked the ostrich.

"Yes," said Mr. Emeu. "Mrs. Emeu lays them, then I hatch them out and what is more I look after the children until they are able to care for themselves."

"Well, that is strange," said Mrs. Ostrich. "We like to divide the time."

"It all simply means," said Mrs. Emeu, "that you follow the ways of the ostrich family and I follow the ways of the emeu family."

## As a Starting Point.

There are some people who make their start just about the time that others are giving up. When everything looks dark and discouraging they roll up their sleeves and pitch in. People who have the root of success in them never think of surrendering because they have failed once. They make that failure the starting point of another effort, and hold to it with a persistence and a determination which are bound to win in time.—Girl's Companion.



Mrs. Emeu.

# The KITCHEN CABINET

Just yielding yourself to service true, Just helping men to get their lawful due. Just sacrificing self for other's good, Donating something to the brotherhood Ah! that's the way to give. —J. H. Larimore.

## SEASONABLE DISHES.

Peas, peanuts or mixed nuts of various sorts, if browned in a very little oil or butter, then sprinkled with mixed spices, make a nice relish.

**Lumber Camp Pea Soup.**—Wash and soak over night a pint of dried green peas. Put a pound of salt pork on to cook with the peas, with three quarts of water and one minced onion. Simmer until the peas are tender, about six or seven hours. If put into a fireless cooker, use two quarts of water, set on a hot radiator and cook over night. Rub the peas through a colander, add seasonings of summer savory, sage, salt and pepper. Thickened with two tablespoonfuls of flour mixed with a little cold milk; boil five minutes and serve.

The pork may be scored into half-inch pieces, browned and served with mustard.

**Sausage Loaf.**—Take one and one-half pounds of sausage, one and one-half cupfuls of stale bread crumbs, and one egg. Slightly moisten the stale crumbs, beat the egg, combine the two and add the sausage meat, which should be well seasoned. Form into a loaf, dust with dried crumbs and bake three-quarters of an hour.

**Ox-Tail Soup.**—Slice one onion and fry in a tablespoonful of drippings. Wash and dry the joints of ox-tail, but then into the pan with the onion and brown on all sides. Turn the contents of the frying pan into the soup kettle, add a sliced carrot, two stalks of celery, cut fine; parsley, cayenne, salt and pepper to taste, and cover with cold water. Simmer slowly until meat is ready to fall from the bones. Add a cupful of strained tomato and serve.

**Taffy Pudding.**—Soak a cupful of pearl tapioca over night, well covered with water. In the morning drain and add two cupfuls of light brown sugar and cook in water in the oven three or four hours. Serve cold with cream, flavored with vanilla.

A cupful of ginger ale may be thickened with gelatin and chopped fruit added, making a most dainty salad.

Believe me, the talent of success is nothing more than doing what you can do well, whatever you do, without a thought of fame.—Longfellow.

## A STAIN REMOVER.

In every kitchen one of the handiest and most useful lists is one giving directions for removing spots and stains.

There is no more obstinate and annoying stain to remove than a cream stain which has been allowed to be overcooked. Boiling in a strong soap solution and drying in good sunshine will probably remove the worst stains that simple rubbing with soap will not remove. A little turpentine or kerosene rubbed on the spots before boiling will help to soften the fat. The best method to use in dealing with a fresh grease stain is to use soap and cold water on it; the hot water fixes the fat in the fiber of the linen and makes a most difficult stain to remove.

Fruit stains of various kinds of long standing may be removed by sulphur fumes if the use of peroxide and sunlight fail to be effective. The peroxide which we buy commercially is not so strong that it needs to be washed out, but if fresh from the chemical laboratory it should be carefully washed and rinsed out or it rots the fiber of the cloth. The same is true of sulphur fumes. Place a little sulphur in a dish, light it, cover with a funnel and place the spot over the small end of the funnel where the fumes will strike it, changing as often as the spot fades, to another one. Then carefully wash the garment or linen, to remove the sulphur.

Ink stains, if fresh and on white cloth, are best put to soak in sour milk, repeating the process until the stain is gone.

Acid stains should be sponged carefully with ammonia in water, one tablespoonful to six of cold water.

Alkali stains are treated with an acid solution, lemon juice or vinegar.

Fresh stains are treated with an acid solution, lemon juice or vinegar.

Fresh fruit stains, like those from berries, may be removed by pouring boiling water from a height through the cloth stretched over a bowl; then wash as usual.

Turpentine will dissolve paint. Apply and rub well, then wash in soap-suds.

For vaseline stains soak in kerosene before washing in soap and water. If goods are unwashable clean with chloroform. A small bottle of chloroform is most helpful to keep on hand for small spots on silk, ribbons and lingerie.

Salts of lemon moist-

ened with water and used on rust stains, if placed in bright sunshine will remove such stains of long standing.

For blood spots, if fresh and on woolen garments, rub well with dry starch, which soaks up the blood, and when brushed after it is dry will take out every stain.

Molasses, or lard, rubbed into grass stains before washing, will remove them.

Red cloud of the sunset, tell it abroad: I am victor. Greet me, O Sun, Dominant master and absolute lord Over the soul of one! —Kipling.

## DISHES OF CONDENSED MILK.

A can of condensed milk is not only a friend in need, but, with a little water added to it, the things produced are lighter, often, and more tender than when fresh milk is used.

**Corn Bread.**—Take three-fourths of a cupful of cornmeal, one and one-fourth cupfuls of flour, four tablespoonfuls of sugar, four tablespoonfuls of baking powder, one egg, a teaspoonful of salt, one cupful of water, one tablespoonful of condensed milk and one tablespoonful of drippings or other sweet fat. Mix the milk and water, add egg, well-beaten, the dry ingredients and, last, the melted fat. Beat well and bake in a well-greased shallow pan.

The powdered milk may also be used in these recipes, in the proportion of one teaspoonful to a cupful of water.

**Dainty Muffins.**—Take a third of a cupful of shortening, one tablespoonful of sugar, one egg, one cupful of water and a teaspoonful of powdered milk, two cupfuls of barley flour and four teaspoonfuls of baking powder, with a half-teaspoonful of salt. Mix gradually with the water, beat well and drop by spoonfuls in well-buttered muffin pans. Bake twenty minutes in a hot oven.

If tea leaves are ground they will make twice the amount of tea.

**Hermits.**—Cream one-third of a cupful of shortening with two-thirds of a cupful of sugar, add two tablespoonfuls of water with a teaspoonful of condensed milk, one egg, one and three-fourths of a cupful of flour, two teaspoonfuls of baking powder and a third of a cupful of finely cut raisins. Cream the fat and sugar and cinnamon, clove, nutmeg and allspice, the raisins well floured, and mix with the remaining ingredients. Roll out and cut with a cookie cutter.

All that mankind has done, thought, gained or been, is lying in magic preservation in the pages of books.—Carlyle.

**CORNMEAL DISHES.**

A most satisfactory breakfast food is a simple cornmeal mush. Cook for an hour or longer.

Where it is possible to get cornmeal with the whole of the corn ground by the old process, (not the kiln-dried corn) it will be found most satisfying.

The drawback to such meal is that it does not keep and so must be fresh.

**Spider Corn Cake.**—Take one and a half cupfuls of cornmeal, a half cupful of flour, a teaspoonful of soda, a half teaspoonful of salt and one egg. Mix thoroughly, then pour into a hot iron spider which has been well greased with two tablespoonfuls of shortening. Let stand on top of the stove for a few minutes until well cooked on the bottom, then place on the upper grate of the oven and finish baking.

**Corn Muffins.**—Take a cupful of cornmeal, a cupful of sweet milk, one-half cupful of flour, two eggs, three teaspoonfuls of baking powder, a half teaspoonful of salt and a tablespoonful of shortening. Beat the eggs separately, adding the yolks with the milk, then all the dry ingredients sifted and fold in the whites at the last. Bake in twelve well greased pans.

**Beef Scrapple.**—Take a shin of beef, a tablespoonful of thyme, one grated nutmeg, two gallons of water, a tablespoonful of summer savory, two tablespoonfuls of salt, a teaspoonful of pepper, or a few dashes of cayenne. Cook the meat, cut in bits, with the bones, covered with the cold water. When the meat is very tender and the water reduced to a gallon, remove the bones and add the herb seasonings. Take the marrow from the bones, add it to the meat and chop fine. Moisten the meal with enough cold water to pour, then add to the boiling hot broth slowly to keep it from lumping, cook for an hour, add salt and pepper and the meat, then pour into molds to cool. Cut in slices and fry in a little hot fat for breakfast.

The cornmeal which is made of the whole grain is equally as nourishing as wheat and when ground by the old water process it will cook and every grain stand up like grains of rice.

*Nellie Maxwell*

# HOW THIS NERVOUS WOMAN GOT WELL

Told by Herself. Her Sincerity Should Convince Others.

Christopher, Ill.—"For four years I suffered from irregularities, nervousness, and was in a run down condition. Two of our best doctors failed to do me any good. I heard so much about what Lydia E. Pinkham's Vegetable Compound had done for others, I tried it and was cured. I am no longer nervous, am regular, and in excellent health. I believe the Compound will cure any female trouble."—Mrs. ALICE HELLER, Christopher, Ill.



Nervousness is often a symptom of weakness or some functional derangement, which may be overcome by this famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound, as thousands of women have found by experience.

If complications exist, write Lydia E. Pinkham Medicine Co., Lynn, Mass., for suggestions in regard to your ailment. The result of its long experience is at your service.

**Japanese Language Taught.** Instruction in the Japanese language in the university and high schools of New South Wales is now on the same basis as instruction in German and French. High-school pupils who desire to take a course in Japanese, and later pursue the study at the university with a view to taking a degree, must give four years in a high school and three years at the university to the subject. As many high-school pupils as desire may take Japanese. There is also a large class of about 75 drawn from business circles and other walks in life, which is now studying Japanese at the university, and the language is being taught at the military school. The increased trade between Japan and Australia has caused the average business man to realize the importance of these courses.

**AN ATTACK OF GRIP**

**USUALLY LEAVES KIDNEYS IN WEAKENED CONDITION**

Doctors in all parts of the country have been kept busy with the epidemic of grip which has visited so many homes. The symptoms of grip this year are often very distressing and leave the system in a run-down condition, particularly the kidneys which seem to suffer most, as almost every victim complains of lame back and urinary troubles which should not be neglected, as these danger signals often lead to dangerous kidney troubles. Druggists report a large sale on Dr. Kilmer's Swamp-Root which so many people say soon heals and strengthens the kidneys after an attack of grip. Swamp-Root, being an herbal compound, has a gentle healing effect on the kidneys, which is almost immediately noticed in most cases by those who try it. Dr. Kilmer & Co., Binghamton, N. Y., offer to send a sample size bottle of Swamp-Root, on receipt of ten cents, to every sufferer who requests it. A trial will convince anyone who may be in need of it. Regular medium and large size bottles, for sale at all druggists. Be sure to mention this paper.—Adv.

**Not for Judson!** A fond relative on departure gave Judson a nickel. His mother was trying to convince him that, especially during these times, if he were wise he would not want to go to the candy store, but would save his nickel.

"Nope! I'm going down for gum!" "But, Judson, don't you think it would be much nicer for you to put that nickel away and save it?" Judson swallowed up with indignation. "Well, what do you think I am? A papa?"

**GREEN'S AUGUST FLOWER**

Has been used for all ailments that are caused by a disordered stomach and inactive liver, such as sick headache, constipation, sour stomach, nervous indigestion, fermentation of food, palpitation of the heart caused by gases in the stomach. August Flower is a gentle laxative, regulates digestion both in stomach and intestines, cleans and sweetens the stomach and alimentary canal, stimulates the liver to secrete the bile and impurities from the blood. Sold in all civilized countries. 80 and 90 cent bottles.—Adv.

Occasionally a couple marry and live happily ever after—they are divorced.

Dr. Peery's "Dead Shot" is not a "lozenge" or "gum," but a real old-fashioned dose of medicine which cleans out Worms or Tapeworm with a single dose. Adv.

Bristol, England, factories in 1916 made 1,000,000 pairs of army boots.

Dr. Pierce's Pellets are best for liver, bowels and stomach. One little Pellet for a laxative, three for a cathartic. Ad.

Administering the draft law cost the United States \$8,600,480.

**IRRITATING COUGHS** Promptly treat coughs, colds, hoarseness, bronchitis and similar inflamed and irritated conditions of the throat with a tested remedy—

**PISO'S**